



CORPORATE DINNERS

HOTEL GOLF MAR

Reserva-Mar

NETWORKING

Aperitifs

Water

Soft Drinks

Beer

Selected White and Rosé Wine

Selection of Martinis

Dry White Port

Moscatel

Gin

Mini Codfish Fritters

Mini Prawn Rissoles

Mini Veal Croquettes

Mini Samosas

Ricotta and Coriander Canapés

Beetroot Spread Canapés

Menus

Fish and Seafood Cream Soup

Perch with Velouté Sauce

Roasted Turkey Breast with
Crispy Farinheira (Portuguese
Flour Sausage)

Dessert Buffet

Molotof (Portuguese meringue pudding)

Apple Tart

Rice Pudding

Chocolate Mousse

Walnut Cake

Golf Mar Pudding

Selection of Fresh Fruit

Portuguese Cheese Board

Beverages

Water | Soft drinks | Beer | Selected White and Red Wine
| Coffee

55€ | per person

BRAINSTORMING

Aperitifs

Water

Soft Drinks

Beer

Selected White and Rosé Wine

Selection of Martinis

Dry White Port

Moscatel

Gin and Vodka

Mini Codfish Fritters

Mini Prawn Rissoles

Mini Veal Croquettes

Breaded Brie Cheese

Farinheira (Portuguese Flour Sausage)

Pâté Canapés

Stuffed Bread

Mushroom and Fennel Spoons

Menus

Fish Soup

Confit Cod with Cabbage and
Roasted Baby Potatoes

Pork Tenderloin with Black-Eyed
Bean Crumbs and Vegetables

Dessert Buffet

Red Berry Cheesecake

Lemon Tart

Leite Creme Queimado (Custard Dessert
with Caramelized Sugar Topping)

Mango Mousse

Chocolate Cake

Quindim (Coconut Egg Custard)

Selection of Fresh Fruit

Portuguese Cheese Board

Beverages

Water | Soft drinks | Beer | Selected White and Red Wine |
Coffee | Digestifs

60€ | per person

COMPLIANCE

Aperitifs

Water

Soft Drinks

Beer

Selected White and Rosé Wine

Selection of Martinis

Dry White Port

Moscatel

Gin and Vodka

Mini Codfish Fritters

Mini Meat Croquettes

Mini Chicken Samosas

Stuffed Bread

Linguiça (Spiced Sausage) Puff Pastry

Spinach Wrap with Cream Cheese

Chicken Skewers with Seeds

Beetroot Spread Canapés

Menus

Pea Cream Soup with Crispy
Bacon

Grouper Tranche with Clams
Bulhão Pato Style

Duck Magret with Sour Cherry
Sauce, Sweet Potato Purée and
Vegetables

Dessert Buffet

Biscuit Cake

Bom Bocado (Coconut Custard Tart)

Crème Brûlée

Chocolate Mousse

Pistachio and Egg-Yolk Pastry

Golf Mar Pudding

Selection of Fresh Fruit

Portuguese Cheese Board

Beverages

Water | Soft drinks | Beer | Selected White and Red Wine |

Coffee | Digestifs

72€ | per person

EXECUTIVE

Aperitifs

Water

Soft Drinks

Beer

Selected White and Rosé Wine

Selection of Martinis

Dry White Port

Moscatel

Gin and Vodka

Mini Codfish Fritters

Mini Prawn Rissoles

Mini Meat Croquettes

Salmon Profiteroles with Pepper

Linguiça (Spiced Sausage) Puff Pastry

Spinach Wrap with Cream Cheese

Chicken Skewers with Seeds

Stuffed Garlic Bread

Mushroom and Fennel Spoons

Menus

Brie Cheese Bruschetta with
Apple and Caramelised Walnut

Duet of Salmon and Sole with
Saffron Sauce

Beef Tenderloin

Dessert Buffet

Almond Tart

Orange Roulade

Toucinho do Céu (Portuguese
Almond Cake)

Chocolate Mousse

Sponge Cake

Pudim Abade de Priscos
(Portuguese Bacon Pudding)

Selection of Fresh Fruit

Portuguese Cheese Board

Celebration Cake

Beverages

Water | Soft drinks | Beer | Selected White and Red Wine |

Coffee | Digestifs

78€ | per person

VEGETARIAN ALTERNATIVE

Choose One Dish from Each Section

Soups

Mushroom Velouté

Vegetable Cream Soup with Toasted
Almonds and Red Wine Reduction

Starters

Tofu Salad with Aubergine, Apple and
Sweetcorn with Ginger Dressing

Quinoa Salad with Mango, Raisins
and Watercress

Main Course

Vegetable and Tofu Stew with Roasted
Sweet Potato and Green Asparagus

Vegetarian Chilli

INFORMATION | CORPORATE DINNERS

Menu Composition

Fixed Menus Consisting of:

- Aperitifs – Tray Service
- Main Menu – Served at the Table
- Desserts – Buffet Style

Changes to the Defined Menus May Require a New Quotation.

Prices

Menu Prices Are Per Person.

All Prices Include VAT at the Legally Applicable Rate.

Children Policy

0–3 Years: Complimentary

4–11 Years: 50% Discount

Participants - Minimum 50 Participants

Service Duration

Service Duration: 4 Hours, Starting from the Scheduled Time of the Event.

Extensions Due to Delays, Not Attributable to the Hotel, May Incur Additional Charges.

Contracted Services Include

Standard Decoration Selected from the Golf Mar Hotel Options

Menus Selected from the Golf Mar Hotel Options. Different Menus May Require a New Quotation.

Contracted Services Do Not Include

Table Plan Printing

Invitations and Corporate Gifts

Additional Decoration



HOTEL GOLF MAR

EVENTOS@HOTELGOLFMARVIMEIROPT

HOTELGOLFMARVIMEIROPT

(+35) 261 980 800

PRAIA DE PORTO NOVO, 2560-
100 MACEIRA TVD

Praia-Mar